



HiDE
The
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BRASSERIE



SEAFOOD NIGHT MENU

AED 395 Per person

Prawn Cocktail (LF)
American Cocktail Sauce, Lemon

Blue Crab Cake (SE)
Panko Coated

Dibba Oyster (LS, GF, R)
Local Oyster, Mignonette, Lemon

Seaweed Salmon Carpaccio (LF, R)
*Crispy Fennel, Orange Segment,
Lemon Dressing*

Yellowfin Tuna Ceviche (S, R, LF)
*Avocado Purée, Pickled Grape, Soy
Miso Sriracha Dressing*

Tuna Steak
Skin On Fries, Creamy Black Pepper Sauce
or

Whole Grilled Sea Bass (GF)
700gm to 800gm (Sharing)
*Green Salad, Bell Peppers, Tomatoes,
Basil, Bagnette Sauce*

Salmon Risotto (GF)
*Grilled Salmon, Green Asparagus,
Pickled Vegetables*
or

Sea Bass Papillote (A, GF, DF, LF)
*Lobster Bisque, Lemongrass,
Coriander*

Chocolate Fondant (D, N, E)
Vanilla Ice Cream

Churros (D, N, E)
Chocolate Sauce, Chantilly

BEVERAGE PACKAGE

Additional AED 200 Per person

WINES

*White
Ancora, Pinot Grigio*

*Rosé
Villa Garrel, Côtes de Provence*

COCKTAILS

*Cosmopolitan | Signature Martini
Gin Tonic*

BEERS

Peroni

  @TheHideDubai

A Contains Alcohol | GF Gluten Free | LF Lactose Free | N Contains Nuts | SE Contains Sesame | SF Contains Shellfish
D Contains Dairy | E Contains Egg | S Contains Soy | V Vegetarian Dish | VG Vegan | R Raw Food / Crude
LS Locally Sourced | CS Certified Sustainable

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your order.

All prices are in UAE Dirhams and inclusive of 10% service charge & 5% VAT.